THE OAK
CURTHWAITE
SEASONAL PUB MENU

# the MENU

## New Years Eve Pub Tapas Menu

**All Butter Brioche**
Our in house made brioche with roast chicken butter – £4.95

**Charcuterie Board for two -** Selection of sliced meats, chutney, olives, cheeses with fresh brioche and bread sticks - £24.95

# Tapas Plates

**Crispy Pork Belly Bites** – Apple compote, cider glaze, - £9.00

**Gin Cured Salmon** – Lemon crème fraîche, dill, pickled cucumber - £11.95

**Cider Steamed Mussels** – Cooked with leeks and bacon - £11.00

**Chicken Liver Parfait** – Ale Chutney, pickled apple and candied walnuts, toasted brioche - £12.95

**Nduja and Fennel Sausage Roll** – made in house with Piccalilli - £9.00

**Tempura mixed Vegetables** – Roast Shallot and garlic emulsion and Shizu seasoning - £10.00

**Heritage Beetroot Salad (V)** – goat's cheese, pickled walnuts, radicchio - £9.95

**Lamb Mince and Cheese Dumpling** - Braised Lamb and onions in a rich gravy with a cheddar cheese dumpling - £11.00

**Pulled Beef Short Rib** - pulled beef short rib meat served in a Yorkshire pudding along with horseradish cream - £11.50

**Flat Iron Steak** - 8oz steak with onion rings and chimichurri dressing - £18.00

**Pork and Beef Meat balls** – with Provençal sauce and parmesan crisp £11.50

**Smoked Salt and Paprika Skin on Chips** – £6.00

# Desserts – £10.00

**Ale Cake -** with vanilla ice cream and caramel sauce

**Plum Tarte tatin -** Bay leaf ice cream

**Baileys Tiramisu -** coffee, mascarpone, Baileys and chocolate

**The Oak Cheese Board -** Local Made Carr's Water Biscuits (supplement £5.00)

# 2026 incoming

**Thank you for celebrating New Year's Eve with us!**

We'd like to express our heartfelt gratitude for your support throughout 2025.

It's been our pleasure serving you, and we look forward to welcoming you back in 2026.
Warmest wishes for a happy and prosperous New Year

**From James and all the team here at The Oak.**